



LUNCH

Prices Denote a Per Person Charge

BOXED LUNCH SALADS

25 Guest Minimum

Served with an Artisan Roll and House-Baked Cookie
Beverages Include Iced Tea and Water Station

CRUNCHY THAI SALAD \$15 GF V DF

Napa Cabbage, Cucumbers, Snap Peas, Edamame, Cilantro, Red Pepper, Crushed Peanuts, Rice Noodles, and Soy-Sesame Dressing

SOUTHWEST TURKEY COBB \$16

Roast Turkey, Pepper Jack Cheese, Corn and Black Bean Relish, Avocado Crema, Crisp Tortilla Strips, and Chipotle Ranch Dressing

GRILLED CHICKEN CAESAR \$16

Romaine Hearts, Shaved Parmesan Cheese, Heirloom Tomatoes, Garlic Croutons, and Classic Caesar Dressing

BOXED LUNCH SANDWICHES

25 Guest Minimum

Select Two

Beverages Include Iced Tea and Water Station, Served with Whole Fruits, Kettle Chips, and a House-Baked Cookie

GRILLED VEGETABLE AND FRESH MOZZARELLA \$16

Green Leaf Lettuce, Tomato, and Locally-Baked Bread

ROASTED TURKEY AND SWISS \$18

Green Leaf Lettuce, Tomato, and Locally-Baked Bread

CHICKEN SALAD CROISSANT \$17

Cubed Chicken Breast and Thigh, Raisins, Red Onions, Cashews, Honey, Green Leaf Lettuce, and Tomato

ROAST BEEF AND CHEDDAR \$19

Green Leaf Lettuce, Tomato, and Locally-Baked Bread

HONEY-ROASTED HAM AND PROVOLONE \$18

Green Leaf Lettuce, Tomato, and Locally-Baked Bread

Includes a Selection of Two Soups, One Green Salad, One Composed Salad, Deli Buffet, and Chef's Selection of Desserts, All Lunch Buffets Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

SOUP SELECTIONS *Select Two*

- Broccoli Cheddar
- Chicken Tortilla
- Italian Vegetable Minestrone
- Roasted Corn Chowder
- Tomato Basil

GREEN SALADS *Select One*

SIMPLE MIXED GREENS GF

Organic Spring Mix, Heirloom Tomatoes, Cucumbers, Carrots, and Ranch Dressing

CLASSIC CAESAR SALAD

Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, and Caesar Dressing

BABY KALE SALAD GF

Roasted Squash, Dried Cranberries, Shaved Asiago Cheese, Candied Walnuts, and Parsley Vinaigrette

COMPOSED SALADS *Select One*

ANCIENT GRAINS

Grilled Vegetables, Feta Cheese, Kale, Grapes, Sunflower Seeds, and Lemon Herb Vinaigrette

TOMATO AND MARINATED CUCUMBER GF

Red Onions, Basil, Kalamata Olives, Fresh Mozzarella Cheese, and Italian Vinaigrette

CLASSIC POTATO SALAD GF

Celery, Onions, Eggs, Mayonnaise, and Mustard

ROASTED BEET SALAD GF

Tri-Colored Beets, Sweet Red Onions, Shaved Fennel, Radish, Crumbled Bleu Cheese, and Tarragon Vinaigrette

SELECTION OF DELI MEATS AND CHEESES

Green Leaf Lettuce, Tomatoes, Onions, Pickles, Condiments, Sliced Artisanal Bread

Meats

- Honey-Glazed Ham
- Smoked Turkey
- Roast Beef

Cheeses

- Cheddar
- Swiss
- Provolone



LUNCH

Prices Denote a Per Person Charge

THEMED BUFFETS

25 Guest Minimum

All Lunch Buffets Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

BAKED IDAHO POTATO BAR \$19

Garnished Mixed Organic Greens with Two Dressings
Beef and Bean Chili, Broccoli-Cheese Sauce, Salt-Baked Idaho Potatoes, Herb Butter, Pico de Gallo, Steamed Broccoli, Bacon Bits, Scallions, Cheddar Cheese, and Sour Cream

Assorted Cheesecake Bites

PIZZA PARTY BUFFET \$20

Available to groups of 350 or less

Organic Mixed Green Salad with Market Vegetables and Assorted Dressings, Classic Caesar Salad with Shaved Parmesan Cheese, Garlic Croutons, and Caesar Dressing

Three-Cheese Pizza, Classic Pepperoni Pizza, and Garden Vegetable Pizza

Assorted Mini Cupcakes

FOOTHILLS GRILL BUFFET \$22

Double R Ranch Hamburgers and Hot Dogs

Grilled Onions, Sliced Tomatoes, Green Leaf Lettuce, Pickles, Sweet Onions, Local Cheddar and Swiss Cheeses, Artisan Buns, and Traditional Condiments

House-Fried Chips and Loaded Macaroni Salad

Double Chocolate Brownies

BOGUS BASIN DELI BUFFET \$23

Full Salad Bar with Chef's Selection of Fresh Vegetables and House Dressings

Honey-Glazed Ham, Slow-Roasted Beef, Smoked Turkey Breast, Tillamook Cheddar Cheese, Local Swiss Cheese, and Provolone Cheese

Sliced Tomatoes, Green Leaf Lettuce, Red Onions, Kosher Pickles, Pepperoncini, Local and Artisanal Breads, and Traditional Condiments

Fresh Baked Brownies and Cookies

BORDER BUFFET \$24

Organic Mixed Green Salad with Jicama, Sweet Peppers, and Tortilla Strips, and Lime-Cumin Vinaigrette

House-Made Beef Barbacoa, Flour and Corn Tortillas, Traditional Condiments, Chicken and Cheese Enchiladas, Spanish Rice, Refried Beans, Black Bean and Corn Salad, and Cotija Cheese

Cinnamon Churros and Tres Leches Cake

WARM SPRINGS BUFFET \$25

Garnished Mixed Greens with Two Dressings

Green Bean Salad, Macaroni & Cheese, Fried Chicken, Slow-Roasted Beef Brisket, and Cheddar Corn Muffins

Key Lime Tarts

SAWTOOTH BBQ BUFFET \$25

Smoked Beef Brisket, Pulled Kurobuta Pork, Classic Potato Salad, Coleslaw, and Ranch Beans

Mild and Spicy BBQ Sauces and Brioche Buns

Seasonal Fruit Cobbler

ITALIANO BUFFET \$25

Garnished Mixed Organic Greens with Two Dressings, and Heirloom Tomatoes and Fresh Mozzarella Salad

Grilled Breast of Chicken with Roasted Garlic and Artichoke Ragout, Three-Cheese Tortellini with Pesto Alfredo, Beef Lasagna, Mixed Vegetables, and Focaccia Bread

Tiramisu

PACIFIC RIM BUFFET \$25

Seasonal and Tropical Fruit Platter, Rice Noodle Salad with Asian Vegetables and Greens, and Sesame Vinaigrette

Chicken Potstickers, Teriyaki-Glazed Chicken with Tropical Fruit Salsa, Hoisin-Glazed Salmon with Tomato-Ginger Relish, Fried Rice, and Stir-Fried Vegetables

Fortune Cookies and Chocolate-Dipped Macaroons



CHILLED PLATED LUNCHES

25 Guest Minimum

Served with an Artisan Roll and House-Baked Cookie

All Chilled Plated Lunch Options Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

BABY KALE AND QUINOA SALAD \$18 GF

Roasted Beets, Dried Cranberries, Carrots, Grapes, Sunflower Seeds, Goat Cheese, and Lemon-Herb Dressing

GRILLED CHICKEN CAESAR SALAD \$19

Grilled Chicken Breast, Romaine Hearts, Radicchio, Aged Parmesan Cheese, Garlic Croutons, Heirloom Tomatoes, and Classic Caesar Dressing

SNAKE RIVER CLUBHOUSE SALAD \$20 GF

Organic Mixed Greens, Romaine Hearts, Smoked Turkey, Bacon, Heirloom Tomatoes, Feta Cheese, Avocado, and Herb-Peppercorn Dressing

GRILLED BEEF TENDERLOIN SALAD \$22 GF

Grilled Double R Ranch Beef Tenderloin, Organic Greens, Romaine Hearts, Heirloom Tomatoes, Sweet Red Onions, Kalamata Olives, Cucumbers, Crispy Potatoes, Feta Cheese, and Southwest Dressing

LUNCH

Prices Denote a Per Person Charge

PLATED LUNCHES

25 Guest Minimum

Plated Lunches Include Choice of Salad and Dessert, Freshly Baked Rolls

All Plated Lunch Options Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

SALAD *Select One*

SIMPLE GREEN SALAD GF

Organic Mixed Greens, Romaine Hearts, Heirloom Tomatoes, Cucumbers, Black Olives, Carrots, Sunflower Seeds, and Ranch Dressing

CAESAR SALAD

Romaine Hearts, Radicchio, Heirloom Tomatoes, Aged Parmesan Cheese, Garlic Croutons, and Classic Caesar Dressing

TRIPLE BERRY SALAD GF

Organic Mixed Greens, Fresh Seasonal Berries, Toasted Pistachios, Feta Cheese, and Sweet Basil Vinaigrette

BABY KALE SALAD GF

Spring Greens, Red and White Quinoa, Dried Cherries, Toasted Pepitas, Shaved Asiago Cheese, and Honey-Cilantro Vinaigrette

WINE COUNTRY SALAD GF

Organic Mixed Greens, Romaine Hearts, Red Grapes, Candied Walnuts, Goat Cheese, and Roasted Garlic-Balsamic Vinaigrette

ENTREES *Served With Seasonal Vegetables*

GRILLED CHICKEN PASTA PRIMAVERA \$23 GF

Grilled Breast of Chicken, Fresh Vegetables, Gluten-Free Fettuccine, and House-Made Alfredo

BEEF LASAGNA \$23

Seasoned Ground Beef Layered with Mozzarella, Ricotta, Marinara, and Parmesan Cheese

CHICKEN MARSALA \$23 GF

Grilled Chicken Breast, Mushroom Marsala Demi, and Lemon-Parmesan Polenta Cake

CHICKEN CAPRESE \$23 GF

Seared Breast of Chicken, Roasted Tomatoes, Fresh Mozzarella Cheese, Pesto Risotto Cake, and Balsamic Demi-Glaze

CHICKEN VENETO \$24

Asiago-Breaded Chicken Breast, Lemon-Mushroom Cream, and Cranberry Rice Pilaf

CHICKEN SALTIMBOCCA \$24

Prosciutto-Wrapped Chicken Breast, Farro Pilaf, Butternut Squash Puree, and Sage Jus

HOISIN-GLAZED SALMON \$25

Fresh Salmon Fillet, Hoisin Glaze, Tomato-Pickled Ginger Relish, Soy Buerre Blanc, and Steamed Jasmine Rice

PAN-SEARED SALMON \$25 GF

Seared Salmon Fillet, Roasted Pepper-Lemon Sauce, and Parmesan Risotto Cake

SLICED FLANK STEAK \$26

Soy-Honey Marinade, Sweet Garlic-Soy Sauce, Jasmine Rice

GRILLED DOUBLE R RANCH CENTER CUT TOP SIRLOIN STEAK \$26 GF

Balsamic-Molasses Marinade, Rosemary and Garlic-Roasted Fingerling Potatoes, and Caramelized Shallot-Portobello Mushroom Demi-Glaze

GRILLED PETITE FILET MIGNON \$29

Sauce Bordelaise and Potato-Leek Pancake



VEGETARIAN ENTREES

VEGETABLE LASAGNA

Grilled Vegetables, Roasted Tomato Sauce, Basil Ricotta, Mozzarella, and Aged-Parmesan Cheese

GRILLED PORTOBELLO MUSHROOM GF V DF

Lemon-Leek Polenta, Ratatouille, Marinara, and Balsamic Glaze

GRILLED SWEET POTATO GF V DF

Quinoa-Kale Black Bean Hash, Butternut Squash Puree, and Vegan Pesto

DESSERTS

SEASONAL BERRY SHORTCAKE

Vanilla Whipped Cream, Seasonal Berries, Berry Puree, and Toasted Shortcake

TIRAMISU

Chocolate Sauce and Fresh Berries

DARK CHOCOLATE MOUSSE GF

Chantilly Cream and Chocolate Espresso Bean

SEASONAL FRUIT COBBLER

Crumbled Topping and Whipped Cream

LEMON CAKE

Raspberry Sauce and Fresh Raspberries

NEW YORK CHEESECAKE

Graham Cracker Crust, Strawberries, and Strawberry Sauce